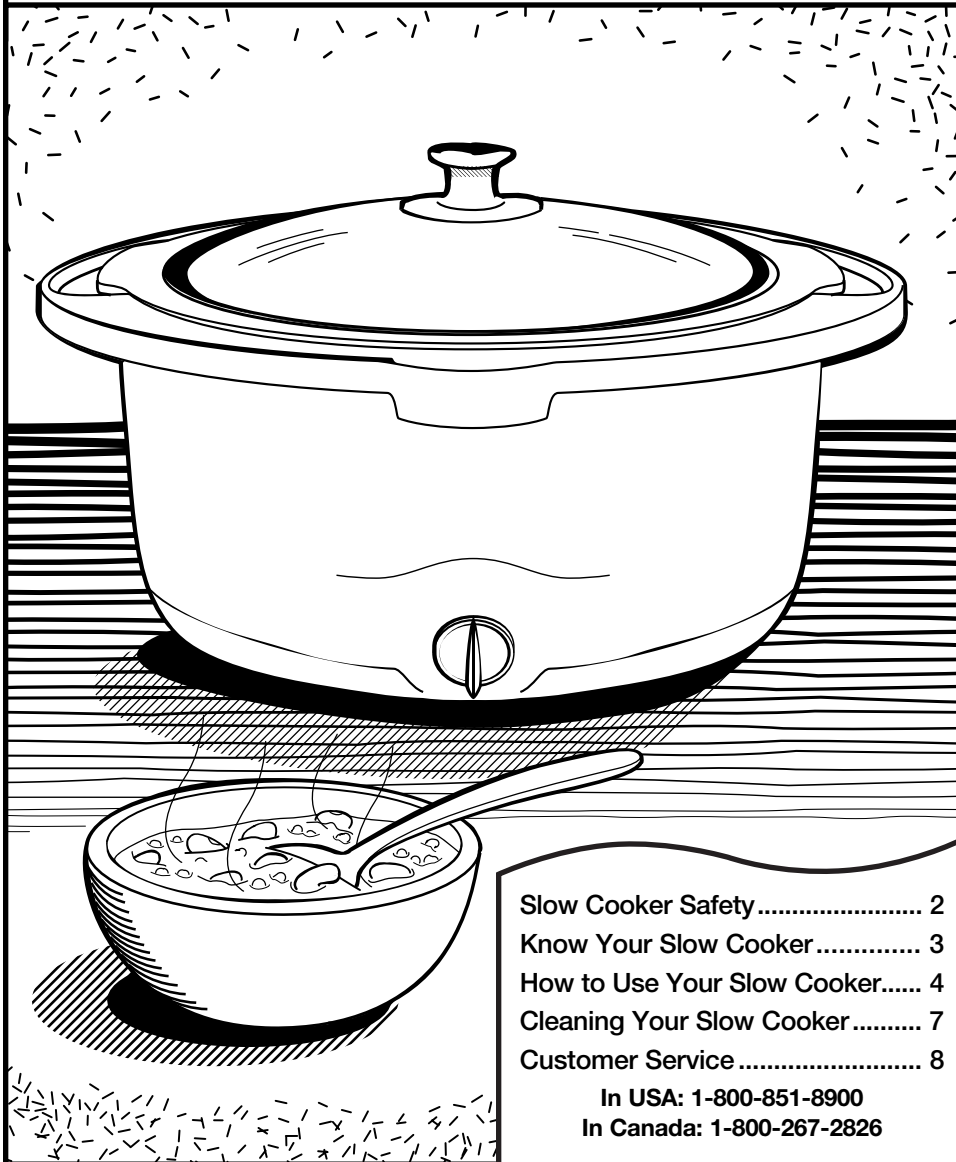


Hamilton Beach®

Cool Touch Slow Cooker



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In USA: 1-800-851-8900
In Canada: 1-800-267-2826

Slow Cooker Safety

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug, or base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair or adjustment.
7. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
10. Do not place on or near hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect slow cooker, turn control knob to Off; remove plug from outlet.
13. Caution: To reduce the risk of electric shock, cook only in removable crock.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated crock.
15. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

This product is intended for household use only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact an electrician to replace the obsolete outlet.

Do not attempt to defeat the safety purpose of the polarized plug.

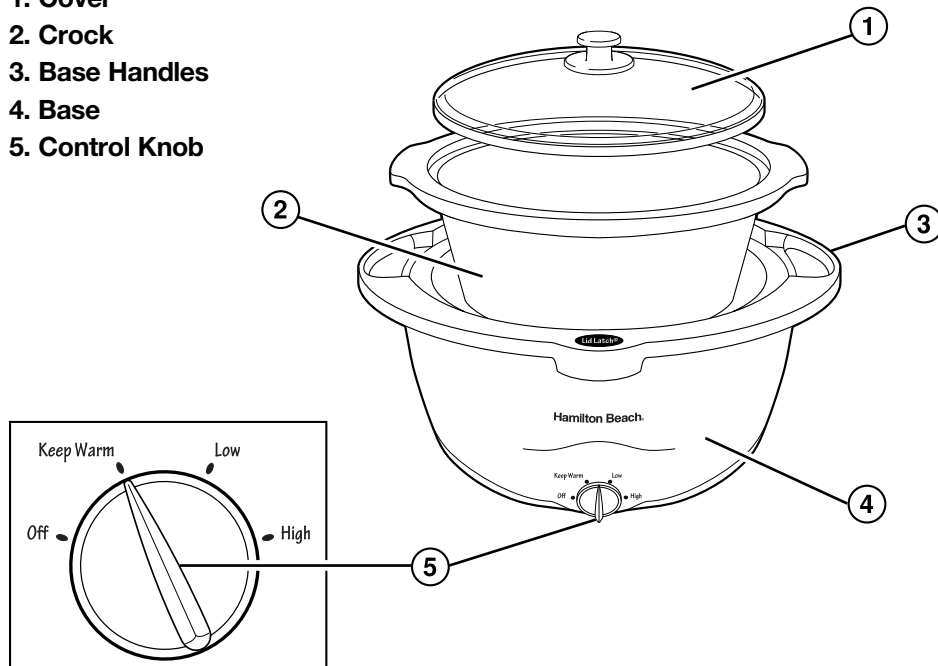
To avoid an electrical circuit overload do not use a high wattage appliance on the same circuit with the slow cooker.

This appliance has a short cord to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if electrical rating of extension cord is equal to or greater than the rating of the slow cooker. Use only an extension cord rated 10 amperes or greater. Care must be taken to arrange extension cord so that it will not drape over a countertop or tabletop where it can be tripped over or pulled on by children.

Know Your Slow Cooker

Parts and Features

1. Cover
2. Crock
3. Base Handles
4. Base
5. Control Knob



If You've NEVER Used a Slow Cooker

Cooking in a slow cooker is easy but different from conventional methods. Take a few minutes and read "How to Use" and "Tips for Slow Cooking." Then try some of the recipes in the recipe book included with your slow cooker.

You'll soon be convinced that a slow cooker is a necessity. There are also many slow cooker recipe books available in the library or book store. If you have any questions, call our toll-free customer service number. We'll be glad to help.

If You've Used a Slow Cooker Before

You are probably ready to develop new recipes for use in your slow cooker. If the recipe was originally cooked in a saucepan on the stovetop, or slow roasted in the oven, adapting the recipe should be easy.

Our slow cooker heats from the sides. The Base slowly raises the temperature

of the Crock. Whether cooked on Low or High, the final temperature of the food is the same, about 200°F. The only difference is the amount of time the cooking process takes. Read the section on "Adapting Recipes" for more information.

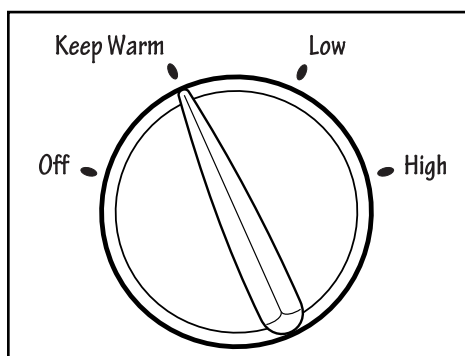
How to Use Your Slow Cooker

1. Before first use, wash Cover and Crock in hot, soapy water. Rinse and dry. Do not immerse the Base in water or other liquid.
2. Prepare recipe according to instructions. Place food in Crock and cover.
3. Plug cord into outlet. Select temperature setting. Most slow cooker recipes give a choice of cooking on Low or High. Generally, 1 hour on High is equal to 2 hours on Low.
4. When finished, turn to Off and unplug Base. Carefully remove hot food from Crock.
5. Let Crock and Cover cool before washing.

Cool Touch!

The base handles and control and lid knobs of the slow cooker base are cool to the touch. Other areas, such as the base of the slow cooker, are warm but will not burn you if casually touched. The crock, cover, and interior metal surface of the base are hot.

Control Knob and Temperature Settings



The Control Knob on the slow cooker offers Low and High temperature settings for cooking. The Keep Warm setting is for holding the prepared recipe at a perfect serving temperature.

The Keep Warm setting should only be used after a recipe has been thoroughly cooked. Food should not be cooked or reheated on the Keep Warm setting. If the food has been cooked and then refrigerated it must be reheated on Low or High, then switched to Keep Warm.

CAUTION: The Keep Warm setting should only be used after completely cooking the recipe according to the instructions. The food must be hot enough to prevent bacterial growth before using the Keep Warm setting. Do not use the Keep Warm setting to reheat any food that has been refrigerated or frozen.

Basic Cooking Chart/Hours Required

HEAT SETTING	LOW	HIGH
4 lb. Whole Chicken	6 to 8 hours	3 to 4 hours
3-4 lb. Beef Roast	8 to 10 hours	4 to 5 hours
3-4 lb. Boneless, Smoked Ham	6 to 8 hours	3 to 4 hours

Tips for Slow Cooking

The slow cooker should be at least half-filled for best results.

The Cover of the slow cooker does not form a tight fit on the Crock but should be centered on the Crock for best results. **Do not remove the Cover unnecessarily**—this results in major heat loss. Do not cook without Cover in place.

Stirring is not necessary when slow cooking. However, **if cooking on High**, you may want to stir occasionally.

Slow cooking retains most of the moisture in foods. If a recipe results in **too much liquid** at the end of the cooking time, remove the Cover, turn the Control Knob to High, and reduce the liquid by simmering. This will take 30 to 45 minutes.

If cooking **soups or stews**, leave a **2-inch space** between the top of the Crock and the food so that the recipe can come to a simmer.

Many recipes call for **cooking all day**. If your morning schedule doesn't allow time to prepare a recipe, do it the night before. Place all ingredients in the Crock, cover and refrigerate overnight. In the morning, simply place Crock in the slow cooker and select the temperature setting.

Meat and poultry require at least 6 to 8 hours on Low. Do not use frozen meat or poultry in the slow cooker. Thaw any meat or poultry before slow cooking.

Adapting Recipes

Some ingredients are not suited for extended cooking in the slow cooker. Pasta, seafood, milk, cream, or sour cream should be added 2 hours before serving. Evaporated milk or condensed soups are perfect for the slow cooker.

Many things can affect **how quickly a recipe will cook**. The water and fat content of a food, the temperature of the food, and the size of the food will all affect the cooking time. Food cut into pieces will cook faster than whole roasts or poultry.

Most meat and vegetable combinations require **at least 6 to 7 hours** on Low.

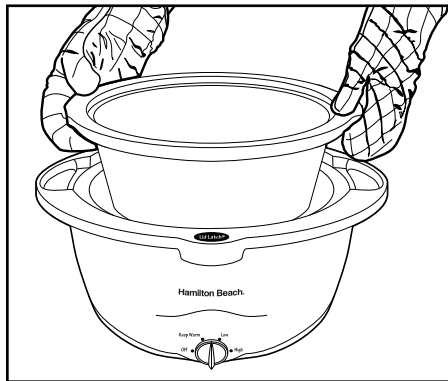
The higher the fat content of the meat, the less liquid is needed. **If cooking meat with a high fat content**, place thick onion slices underneath, so the meat will not sit and cook in the fat.

Some recipes call for browning the meat before slow cooking. This is only **to remove excess fat or for color**; it is not necessary for successful cooking.

Slow cookers have very little evaporation. If making your favorite soup, stew, or sauce, **reduce the liquid or water** called for in the original recipe. If too thick, liquids can be added later.

If cooking a vegetable-type casserole, there will need to be **liquid in the recipe to prevent scorching** on the sides of the Crock.

Handling the Slow Cooker



The Handles and Control Knob on the Base of the slow cooker are cool to the touch. Other areas, such as the Base of the slow cooker, are warm but will not burn you if casually touched. The Crock, Cover and interior metal surface of the Base are hot.

The sides of the **Base of the slow cooker get warm** because the heating elements are located here. Use the handles on the Base if necessary. Use hot mitts to remove the Crock or let the Crock cool before removing it from the Base.

When removing the **Cover, tilt so that the opening faces away from you** to avoid being burned by steam.

Crock and Glass Cover Precautions and Information

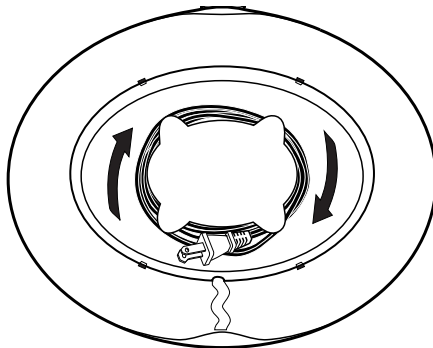
- Please handle the Crock and Cover carefully to ensure long life.
- Avoid sudden, extreme temperature changes. For example, do not place a hot Cover or Crock into cold water, or onto a wet surface.
- Avoid hitting the Crock and Cover against the faucet or other hard surfaces.
- Do not use Crock or Cover if chipped, cracked, or severely scratched.
- Do not use abrasive cleansers or metal scouring pads.
- The bottom of the Crock is very rough and can damage the countertop. Always place Crock on a mat or trivet to protect countertop. Use caution.
- The Crock and the Cover can become very hot. Use caution. Do not place directly on any unprotected surface or countertop.
- **The Crock is microwave safe, dishwasher safe, and oven proof, but never heat the Crock when empty.** Never place the Crock on a burner or stove top.
- Do not place the Cover in a microwave oven, conventional oven, or on the stove top.

Cleaning Your Slow Cooker

1. Turn the Control Knob to Off. Unplug cord from outlet.
2. Remove Crock and Cover from Base and let cool.
3. Wash the Crock and the Cover in hot, soapy water. Rinse and dry. The Crock and the Cover may also be washed in the dishwasher.
4. Wipe the Base with a damp cloth. Do not use abrasive cleansers.

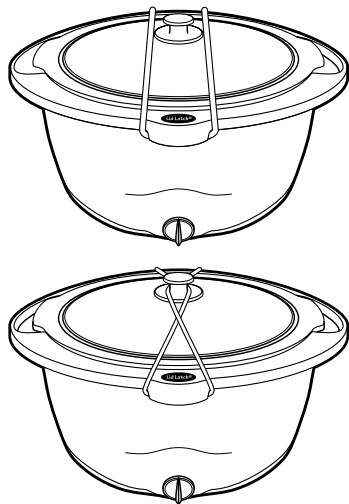
CAUTION: To reduce the risk of electrical shock, do not immerse the Base in water or other liquid.

Cord Storage



The base of the slow cooker is recessed to provide cord storage. After the unit is cool, remove the lid and crock. Turn the base upside down and wind cord as shown.

Optional Feature on Selected Models



The **Lid Latch** secures the cover while moving, transporting, or storing the slow cooker. To use the Lid Latch, place the white band under the tab at the front edge of slow cooker base. Stretch the band to the other side of the slow cooker and secure it in the same way.

Once the band is attached, it can also be crossed over the knob to further secure the lid.

To order the Lid Latch call our toll-free customer service numbers:
In the USA 1-800-851-8900 and in
Canada 1-800-267-2826.

Customer Service

If you have a question about your slow cooker call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your slow cooker. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

TWO YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, blades and/or agitators. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province.

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

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